

MELT-RESISTANT FUDGE ARTICLE AND METHODS OF USING SAME

ABSTRACT

5 Melt-resistant fudge articles including a liquid fat component, such as an oil in
an amount sufficient to minimize external adhesiveness of the article, a matrix of sugar
crystals including a plurality of pores sized and shaped sufficiently to retain the liquid fat
component by capillary attraction and being present in an amount sufficient so that the sugar
crystals are temporarily bound to each other at temperatures up to about 40°C, and an
10 emulsifier component to facilitate formation of the liquid fat component into droplets of at
least substantially uniform size, wherein the article is substantially free of added moisture and
has a glossy appearance resembling that of chocolate and wherein the article substantially
retains its shape and appearance at temperatures up to about 40°C yet is flowable at more
elevated temperatures to facilitate processing thereof. Methods of forming a portion of a
15 confectionery product with the melt-resistant fudge article at a temperature of at least about
50°C to render the article flowable are also included.